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Storing Meat and Poultry (For Institutional Use)

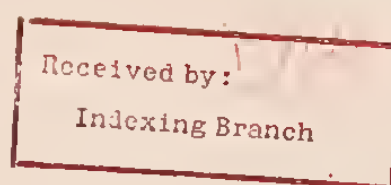
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The U.S. Department of Agriculture recommends the times in the chart below as the maximum periods for storing meat and poultry.

Exceeding the times shown for refrigerator storage could mean

spoiled food; exceeding the freezer storage times shown could mean the food — while still safe to eat — has lost quality.

These recommended storage times are designed for large-scale food users, including restaurants, cafeterias, hospitals, nursing

homes and other similar institutions. They may differ from other published recommendations, but reflect good handling practices and allow for reasonable storage times for maintaining high quality products.

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Refrigerator Storage Time in DAYS at 35-40°F (2-4°C)

REMEMBER: Storage times are recommended times to maintain high food, quality and to prevent spoilage.

Freezer Storage Time in MONTHS at 0°F (-18°C) or below

Fresh Meats		
3 to 5	beef roasts and steaks	6 to 12
3 to 5	pork, veal, and lamb roasts	4 to 8
3 to 5	lamb chops	6 to 9
3 to 5	pork chops	3 to 4
1 to 2	variety meats	3 to 4
1 to 2	ground and stew meats	3 to 4
1 to 2	pork sausage	2 to 3
Processed Meats		
7	bacon	2 to 4
7	frankfurters (hot dogs)	2 to 4
7	ham (whole)	2 to 3
3 to 5	ham slices	1 to 2
3 to 5	luncheon meats	2
7 to 14	smoked sausage	2 to 3
14 to 21	dry and semi-dry sausage	2 to 3
Cooked Meats		
3 to 4	cooked meats and meat dishes	2 to 3
1 to 2	gravy and broth	2 to 3
Fresh Poultry		
1 to 2	whole chicken and turkey	12
1 to 2	chicken pieces	9
1 to 2	turkey pieces	6
1 to 2	duck, goose	6
1 to 2	giblets	3
Cooked Poultry		
3 to 4	pieces	4
3 to 4	cooked poultry dishes	6
3 to 4	fried chicken	4
3 to 4	gravy and broth	2 to 3

